

Grilled Zucchini and Hummus Wraps

A fresh, tasty way to get your veggies in for the day.



INGREDIENTS:

- 1 zucchini
- 1 tablespoon olive oil
- 1/2 cup cherry tomatoes, halved
- 1/8 cup sliced red onion
- 1 cup kale, stems removed
- 2 slices white cheddar cheese
- 2 large totillas
- 4 tablespoons hummus

DIRECTIONS:

1. Heat skillet or grill to medium heat.
2. Remove the ends from the zucchini and slice lengthwise into strips. Toss sliced zucchini in olive oil and sprinkle with salt and pepper.
3. Place sliced zucchini directly on the grill and let cook for 3 minutes, turn and cook for 2 more minutes.
4. Set zucchini aside.
5. Place the tortillas on the grill for approximately one minute, or just until grill marks are visible and tortillas are pliable.
6. Remove tortillas from grill and assemble wraps with 2 tablespoons hummus, one slice cheese, zucchini slices, 1/2 cup kale, onion and tomatoes.
7. Wrap tightly and enjoy immediately.

